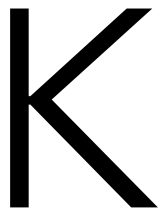


OKN1. A TASTE OF TOMORROW.
TODAY.



Dinner Menu

3 Courses for just £25pp

Thursdays

4th, 11th, 18th, 25th November

6pm - 7:30pm (last orders)

This menu has been created by our talented trainee chefs
studying the Level 3 Diploma in Professional Cookery.

STARTER

CARAMELISED PARSNIP AND COCONUT SOUP served with parsnip
bhajis

SMOKED HADDOCK FISH CAKE poached quails egg, red pepper coulis,
lemon beurre blanc

OXTAIL RAVIOLI with buttered spinach and an oxtail jus

MAIN

LOIN OF RABBIT tarragon mousseline wrapped with prosciutto, braised
leg bon bon, creamed spinach, potato terrine, whole grain mustard jus

POACHED BREAST OF GUINEA FOWL wild mushroom risotto, broad
beans, peas, roast guinea fowl jus

ROASTED KERALA STYLE SUPREME OF STONE BASS grilled bok choy,
chilli, saffron & lemon rice

BRAISED AUBERGINE with miso, roasted spiced squash, butter bean
tacu tacu, burnt morita chilli and sesame seed salsa (V)

DESSERT

RASPBERRY & VANILLA BAVAROIS ginger crumb, raspberry sorbet

PEAR & ALMOND TARTLET vanilla ice cream

PASSION FRUIT AND WHITE CHOCOLATE CHEESECAKE with fresh
orange sorbet

TO BOOK YOUR TABLE

CALL 020 7613 9590

OR VISIT OKN1.CO.UK

TO ORDER YOUR TAKEAWAY

DROP IN OR

CALL 020 7613 9590

Some of our dishes may contain nuts, please speak to our serving staff to enquire about allergens or specific
dietary requirements all menu specification sheets are available on request.

OKN1 thanks you for your visit.

Many of our chefs and staff are still in training, so we don't add a service charge. Any gratuities are at your discretion.

